Menu

GREEN VALLEY COUNTRY CLUB • BIRMINGHAM, ALABAMA

GREEN VALLEY COUNTRY CLUB
A LA CARTE MENU
APPETIZERS

Chilled Tomato or Fruit Juice .20

Shrimp Cocktail Supreme .95 Fresh Crabmeat Supreme 1.00

Half Grapefruit Maraschino .30

Wine or Sour Cream Herring .75 Fresh Fruit au Sherry .50

S O U P S

Soup du Jour .25 French Onion Soup Parmesan .30

Jellied Beef Consomme or Hot .30 Cold Cup Vichyssoise .30

FROM THE BROILER
The Parade of Steaks

BONELESS SIRLOIN STRIP STEAK (12 oz.)	$4.50
LADIES' SIRLOIN STRIP STEAK (10 oz.)	3.75
CHATEAUBRAND FOR TWO	9.00
FILET MIGNON STEAK (8 oz.)	3.75
PETITE FILET MIGNON (6 oz.)	3.00
BEEF-KA-BABS	2.75
MAN-SIZED T-BONE STEAK (16 oz.)	4.25
MEDIUM T-BONE STEAK (14 Oz)	3.75
FRENCH CUT LAMB CHOPS (Thick Cut) Mint Jelly	3.00
HORSE SHOE CUT CURED HAM STEAK, Hawaiian	2.25
CENTER CUT WESTERN PORK CHOPS, Apple Sauce	2.25
CHOPPED SIRLOIN OF BEEF, Mushroom Sauce	1.95

(Broiler selection price includes, baked potato or french fries, chef's salad, choice of beverage, rolls and butter

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Order of Fried Onion Rings .50 French Fried Potatoes .30

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chef-bob's SPECIAL - GREEN VALLEY CLUB STEAK, Garni $2.75
with baked potato, chef's salad, choice of beverage, rolls and butter

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CHAFING DISH SPECIALTIES
Sumptuous Fare for the Gourmet

BEEF STROGANOFF, Rice en Casserole, Vegetables	3.25
SHRIMP NEWBURG or SHRIMP CREOLE, Head Rice en Casserole	2.95
SLICED SIRLOIN a la WINDSOR, Burgandy Wine, Mushrooms	3.50
STEAK DIANE, BEEF TENDERLOIN SAUTEED, Rice Brandy	4.00
VEAL SCALOPINI Au Marsala, Wine and Mushrooms	2.95

Selection price includes, Vegetable du Jour,
* Chef's Salad, Choice of Beverage, Rolls and Butter *
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REPLETION FOR BEEFEATERS

ROAST PRIME RIB OF BEEF, Au Jus
Served with baked potato-sour cream with chives, chef's salad, choice of beverage, rolls and butter
(Regular Cut $3.50 Extra Thick Cut $4.95)

The culinary art requires patience. We ask for your kind indulgence. "THANK YOU"

"We suggest that all gratuities be paid in cash."

S A L A D S

Tossed Green Salad	.45	Head Lettuce	.45
Lettuce and Tomato	.45	Asparagus Vinaigrette	.50
Congealed Fruit	.50	Fresh Fruit, Poppy Seed Dressing	.50

CHEF'S SALAD BOWL ENGLAISE: Variety of Garden Mixed Greens, topped with Julienne of Ham-Turkey-Cheese, Hard Boiled Egg and Tomato, choice of dressing.....$1.50

DRESSING: Roquefort, 1,000 island, French or Oil Vinaigrette

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* SPECIALTIES *

* BAKED THERMIDOR OF MAIN LOBSTER.....$4.50 *
* Mushrooms-cream-wine in a savory sauce blend *

** LOBSTER TAIL, BROILED, Maitre d'Hotel..... 3.50 *
* The world's finest from South African Coast *

* BROILED FLORIDA RED SNAPPER FILET, Almendrina..... 2.25 *
* Pensacola Fresh - A Gourmet's Delight *

* BROILED RAINBOW BROOK TROUT, Lemon Butter..... 2.25 *
* Flavorful, fine textured and most appetizing *

* FRIED FANTAIL SHRIMP IN PAJAMA, Cocktail Sauce..... 1.95 *
* Louisiana Gulf's finest, tender and juicy *

* GRILLED SWEETBREADS, Virginienne..... 2.00 *
* Sweetbreads, over sliced ham, Paolette Sauce *

* BROILED HALF CHICKEN OR SOUTHERN FRIED, Golden Brown..... 2.00 *
* Fine Herbs, Spiced Peach, Garni *

* Served with Vegetable du Jour, chef's salad, choice of beverage, rolls and butter. *

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GOURMET'S SPECIAL

A LA CARTE DESSERTS: (Please ask your server for our fresh Pastries for the Day)

Pie	.25	Cream Pie	.30	Cake	.30
Ice Cream or Sherbet	.25	Pie a la Mode	.40		

Special Plate for Children Under 10 Years of Age - $1.00
Fried Chicken, Beef, Fish or Ham with French Fries, Ice Cream, Beverage

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